

# New Years Eve

Only available on the 31st

£95 PER PERSON | 18:00 - 23:15

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

PLEASE SELECT ONE DISH PER COURSE

## STARTERS

CURRIED COD WITH LOBSTER RAVIOLI  
ginger, corriander, broth, edamame beans

GOATS CHEESE BRULEE  
rosemary leaf, olive crisp

ASPARAGUS TEMPURA  
honey, black pepper, parma ham, chorizo shard

## INTERMEDIATE

TANGERINE SORBET  
fennel meringue

## MAINS

BEEF FILLET  
buttered salsify, heritage carrots, horseradish drops, fried fois gras,  
red wine jus

PAN FRIED HAKE  
confit of fennel, new potatoes, salsify crisp, samphire beurre blanc

TRUFFLE AND RICOTTA RAVIOLI  
baby spinach, pine nuts, mascarpone cream

## DESSERTS

SPICE POACHED WILLIAM PEAR  
calvados infused butter scotch sauce

CRANBERRY CINNAMON CHEESE CAKE  
wild berry compote, white chocolate

CHEF SELECTION OF SOUTHERN BRITISH CHEESE  
fruit chutney, flavoured crackers

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)

SANDERSON  
LONDON